

MERLOT

ISONZO DEL FRIULI DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 10 ha
Soil composition: mostly gravel
Training method: Guyot
Elevation: 174 ft a.s.l.
Vines/ha: 5,500 vines/ha
Exposure: North-South/East-West
Vines age: 20-25 years
Harvest time: early September
First vintage: 1980
Production: 18,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Merlot
Fermentation

Container: stainless steel tanks and a little part in tonneaux

Length: 12 days

Temperature: 77 °F

Maceration

Length: 10 days

Aging

Container: 50-100 hl stainless steel tanks

Length: 8 months sur lie

In bottle: 3 months



TECHNICAL DATA

Alcohol: 13.5%

Residual sugar: 3.1 g/l

Acidity: 4.7 g/l

Dry extract: 28.7 g/l



FOOD PAIRINGS

Pairs well with soups and roasted white and red meats, especially rabbit.



TASTING NOTE

Ruby red with distinct violet shades.

The bouquet is slightly vinous, with fruity notes of raspberry and blueberry, along with a characteristic violet scent.

A warm, dry, slightly tannic sip with a long finish that echoes the aromas perceived on the nose.

PRODUCER PROFILE

Estate owned by: Luisa family

Winemaker: Michele Luisa

Total land under vine: 110 ha

Winery production: 370,000 bottles

Region: Friuli Venezia Giulia (Italy)

